

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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Agenda Item 4

**CX/ASIA 99/4
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COORDINATING COMMITTEE FOR ASIA

Twelfth Session

Chiang Mai, Thailand, 23 - 26 November 1999

PROPOSED DRAFT STANDARD FOR AQUEOUS COCONUT PRODUCTS

- REQUEST FOR COMMENTS AT STEP 3 -

Governments and interested international organizations are invited to comment on the Proposed Draft Standard for Aqueous Coconut Products as contained in the Annex at Step 3. Comments should be sent to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (Fax, +39 06 5705 4593; E-mail, codex@fao.org) **not later than 29 October 1999.**

BACKGROUND

1. The Codex Coordinating Committee for Asia at its Tenth Session considered whether it was appropriate to elaborate Codex standards for aqueous coconut products in response to the request of the Codex Alimentarius Commission¹. The Committee proposed the elaboration of a standard for aqueous coconut products, which was approved by the Executive Committee at its 43rd Session². China, Indonesia, Malaysia and the Philippines volunteered to prepare an original draft.
2. At the Eleventh Session of the Committee, the Delegation of Malaysia presented the Proposed Draft Standard for Aqueous Coconut Products. Several delegations expressed their support for the elaboration of the standard because of the importance of the products in the Region. However, due to the paper's relatively late availability, some delegations expressed their wish to study the paper more thoroughly. The Committee decided to return the Proposed Draft Standard to Step 3 for redrafting. A new draft should incorporate written comments submitted, as appropriate. Member countries were invited to send further comments to Malaysia to assist redrafting.
3. In response to the comments from IDF concerning the use of terms "milk" and "cream" for coconut products, the Delegation of Thailand stated that these terms had been used in association with "coconut" for long in international trade. The Codex Alimentarius Commission at its 23rd Session, while considering the adoption of the Draft General Standard for the Use of Dairy Terms, was informed that Section 4.6.2 of the General Standard as drafted allowed the use of dairy terms for traditional products, such as coconut milk³.
4. The redrafted Proposed Draft Standard has been provided by Malaysia. Governments and interested international organizations are invited to comment on the attached Proposed Draft Standard at Step 3 as shown above. The Proposed Draft Standard will be considered at the Twelfth Session of the Committee at Step 4.

¹ ALINORM 97/15, paras. 34-35.

² ALINORM 97/3, Appendix 3.

³ ALINORM 99/37, para. 84.

**PROPOSED DRAFT CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS -
COCONUT MILK AND COCONUT CREAM
(At Step 3 of the Codex Procedure and prepared by Malaysia)**

1. SCOPE

This standard applies to packaged aqueous coconut milk and coconut cream derived from the endosperm (kernel) of coconut palm (*Cocos nucifera* L.).

2. DESCRIPTION

This standard covers all products prepared using a significant amount of separated, whole, disintegrated, macerated or comminuted fresh coconut endosperm (coconut kernel), and expelled where most filterable fibres and residues are excluded, with or without coconut water, and/or with additional water. The products shall be preserved by heat pasteurisation, sterilisation or ultra high temperature (UHT) process. It shall not contain any added materials except added coconut water/water and added food additives as in Section 4.

2.1 PRODUCT DEFINITION

2.1.1 Coconut Cream

Coconut cream shall be the emulsion extracted with or without any addition of coconut water/water from matured endosperm (kernel) of the coconut fruit to meet the requirement of Table 1.

2.1.2 Coconut Milk

Coconut milk is the dilute emulsion of comminuted coconut endosperm (kernel) in water with the soluble and the suspended solids homogeneously distributed to meet the requirement of Table 1.

2.1.3 Coconut Cream Concentrate

Coconut cream concentrate may be obtained after the removal of water from coconut cream to meet the requirement of Table 1.

2.1.4 Concentrated Coconut Cream

Concentrated coconut cream shall be the product obtained after further removal of water from coconut cream concentrate to meet the requirement of Table 1.

2.1.5 Light Coconut Milk

Light coconut milk shall be the product obtained from either the bottom portion of centrifuged coconut milk or by further dilution of coconut milk to meet the requirement of Table 1.

2.1.6 Skim Coconut Milk

Skim coconut milk shall be the product obtained from either the bottom portion of centrifuged light coconut milk or by further dilution of light coconut milk to meet the requirement of Table 1.

3. ESSENTIAL COMPOSITION AND QUALITY FACTOR

The following products are covered by this standard – skim coconut milk, light coconut milk, coconut milk, coconut cream, coconut cream concentrate, and concentrated coconut cream. The products shall have normal flavour, odour and colour, characteristic of coconut milk.

3.1. The standard values of the above six products are shown in the following table

Table 1: Standard Values for Aqueous Coconut Products – Coconut Milk and Coconut Cream

Product	Total Solids (% m/m)	Non-fat Solids (% m/m)	Fat (% m/m)	Moisture (% m/m)
	min. – max.	min.		max.
Skim coconut milk	5 max.	-	2.5 max.	-
Light Coconut Milk	7.5 – 14.0%	1.5	6.0 min.	92.5
Coconut Milk	14.1- 25.0%	2.6	11.5 min.	85.9
Coconut Cream	25.1- 37.2%	5.1	20.0 min.	74.9
Coconut Cream Concentrate	37.3 – 46.0%	8.4	29.0 min.	62.7
Concentrated Coconut Cream	46.1% min.	11.2	35.0 min.	53.9

3.2. The pH of the product shall not be less than 5.9.

4. FOOD ADDITIVES

[To be developed]⁴

5. HYGIENE⁵

5.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), Recommended International code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods (CAC/RCP 40-1993), Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979, Rev.2-1993).

5.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

6. NET CONTENTS, WEIGHTS AND MEASURES

6.1 NET CONTENTS

The net contents shall be declared by mass (weight) using SI units (Systems International or metric system as defined by the International Bureau of Weights and Measures) in all products except where the avoirdupois system or both systems are required by the country in which the products are sold, in which case the use of both units is recommended.

6.2 FILL OF CONTAINER

6.2.1 Minimum Fill

The hermetically sealed container shall be well filled with the products, and it shall occupy not less than ninety percent (90% v/v) of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

6.2.2 Classification of Defective

A container that fails to meet the required minimum fill of 90% (v/v) of capacity of section 6.2.

⁴ Secretariat's Note: There still is a need for Codex committees to elaborate this provision for endorsement by the Codex Committee on Food Additives and Contaminants.

⁵ Secretariat's Note: Since the Codex Alimentarius Commission adopted at its 23rd Session the standard wording of the food hygiene provision to be used in commodity standards, the original text was replaced by the adopted wording with specific reference to certain relevant Codes of Hygienic Practice taken from the original text.(ALINORM 99/37, para. 68 & Appendix IV; also in CX/ASIA 99/2)

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 3 1999), the following specific provisions apply:

7.1 THE NAME OF THE FOOD

7.1.1 The name of the product shall be “skim coconut milk” or “light coconut milk” or “coconut milk” or “coconut cream” or “coconut cream concentrate” or “concentrated coconut cream”.

7.1.2 The nutritional content of the product shall be declared on the package to include:

- a. Energy in kcal (kJ) per 100 ml
- b. Fat content in g/100 ml of the product
- c. Protein content in g/100 ml of the product
- d. Carbohydrate in g/100 ml of the product

7.1.3 If sulphur dioxide is added, its presence shall be declared on the label.

7.2 PROCESSES

7.2.1. The process or processes used in preparing the product may be declared where these affect the properties, quality or shelf life of the products, e.g. disintegrated, macerated comminuted, ground, etc.

All coconut milk and coconut cream which undergo thermal process shall, have a declaration of the preservation or sterilizing treatment, (heat treatment or other sterilizing process) e.g. pasteurized, sterilized, High Temperature Short Time (HTST) process or ultra high temperature (UHT) process.

8. METHODS OF SAMPLING AND ANALYSIS

8.1 SAMPLING

According to Codex General Guidelines on Sampling⁶.

8.2 DETERMINATION OF TOTAL SOLIDS

According to AOAC 925.23 (IDF-ISO-AOAC Method) or AOAC 972.16 (Mid-Infrared Spectroscopic Method)

8.3 DETERMINATION OF TOTAL FAT

According to AOAC 969.16 (Automated Turbidimetric Method)

8.4 DETERMINATION OF NON-FAT SOLIDS

Determine by difference of total fat from total solids

8.5 DETERMINATION OF MOISTURE

According to AOAC 961.07 (Water (Added) in Milk, Thermistor Method, IDF-ISO-AOAC Method).

⁶ Currently being elaborated by the Codex Committee on Methods of Analysis and Sampling.